SAMSUNG

Toast & Bake Microwave Oven

Owner's Manual

MT1088SB-B

Code No.: DE68-02995A

Safety

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.
It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door, door seals and sealing surfaces
(2) Door hinges (broken or loose)
(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

IMPORTANT SAFETY INSTRUCTIONS. READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

1. **DO NOT** use any metallic cookware in the microwave oven:
   - Metallic containers
   - Dinnerware with gold or silver trimmings
   - Skewers, forks, etc.

   Reason: Electric arcing or sparking may occur and may damage the oven.
2. **DO NOT** heat:
   - Airtight or vacuum-sealed bottles, jars, containers
     Ex) Baby food jars
   - Airtight food.
     Ex) Eggs, nuts in shells, tomatoes

   Reason: The increase in pressure may cause them to explode.
   Tip: Remove lids and pierce skins, bags, etc.
3. **DO NOT** operate the microwave oven when it is empty.
   Reason: The oven walls may be damaged.
   Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.
4. **DO NOT** cover the rear ventilation slots with cloths or paper.
   Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.
5. **ALWAYS** use oven gloves when removing a dish from the oven.
   Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish.The dishes are therefore hot.
6. **DO NOT** touch heating elements or interior oven walls.
   Reason: These walls may be hot enough to burn even after cooking has finished, even though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.
7. To reduce the risk of fire in the oven cavity:
   - Do not store flammable materials in the oven
   - Remove wire twist ties from paper or plastic bags
   - Do not use your microwave oven to dry newspapers
   - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply.
8. Take particular care when heating liquids and baby foods.
   - **ALWAYS** allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
   - Stir during heating, if necessary, and **ALWAYS** stir after heating.

- Take care when handling the container after heating.
  You may burn yourself if the container is too hot.
- A risk of delayed eruptive boiling exists.
- To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.
  Reason: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.
- In the event of scalding, follow these FIRST AID instructions:
  - Immerse the scalded area in cold water for at least 10 minutes.
  - Cover with a clean, dry dressing.
  - Do not apply any creams, oils or lotions.
- NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
- ALWAYS check the temperature of baby food or milk before giving it to the baby.
- NEVER heat a baby's bottle with the teat on, as the bottle may explode if overheated.

9. Be careful not to damage the power cable.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
- Do not operate this appliance if it has a damaged power cable or plug.

10. Stand at arm's length from the oven when opening the door.
Reason: The hot air or steam released may cause scalding.

11. Keep the inside of the oven clean.
Stand at arm's length from the oven when opening the door.
Reason: Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.

12. °Clicking°±sound might be noticed while operating, especially at defrosting mode.
Reason: When the electrical power output is changing, you may hear that sound. This is normal.

13. When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.

14. Before use, the user should check that utensils are suitable for use in microwave ovens. If smoke is observed, keep the oven door closed.

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

WARNING:

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave enegry.

WARNING:

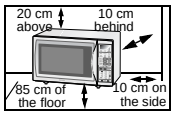
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:

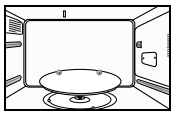
Only allow children to use the oven without supervicion when adequate instructions have been given so that the child is able to use the in a safe way and understands the hazads of improper use.

Installing Your Microwave Oven

Place the oven on a flat, level surface that strong enough to safely bear the weight of the oven.



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind, and on the sides of the oven and 20 cm (8 inches) of space above the oven and 85 cm (33 inches) of the floor.



2. Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.

3. This microwave oven has to be positioned so that plug is accessible.

- **Never** block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- Plug the cable into a 3-pin, earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable (references I-SHENG SP022, KDK KKP 4819 D, SAMIL SP-106B, MOONSUNG EP-48E or EUROELECTRIC 3410). Contact your local dealer to have it replaced. The power cable of S/AFRICA, U.A.E is EUROELECTRIC (3183Y), ISRAEL is PENCON (ZD16A) and NIGERIA, GHANA and KENYA is PENCON (UD 13A1) and SAUDI ARABIA is MOON SUNG SJT 14AWG, PENCON (UD13A1).
- DO NOT install the microwave oven in hot or damp surroundings.
  - Example: Next to a traditional oven or radiator.
  - The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.
  - Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.
- This microwave oven has to be connected to the plug endurable to proper power consumption.
  This microwave oven has to be positioned so that the plug is accessible.

Your New Toast & Bake Microwave oven

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Your New Toast & Bake Microwave oven

Checking Parts

Unpack your oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.

oven

glass tray

roller guide ring

Instruction manual

metal wire rack (DE97-00318B)

crumb tray (DE97-00327A)

registration card

Note :

The white plastic tubing on the crumb tray and wire rack must not be removed.

Warranty and Service Information

To help us better serve you, please complete the enclosed registration card and promptly return it by mail. If the registration card is missing. you can call united Matbouli group at 800-2-444-999 or register on line at www.samsungmea.com.When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER _____

SERIAL NUMBER _____

DATE PURCHASED _____

PURCHASED FROM _____

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center. For service assistance and the location of the nearest service center please call 800-2-444-999 or go on line to umg.com.sa

Setting Up

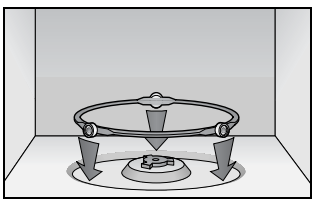
1 Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show::

Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the sides of the oven.

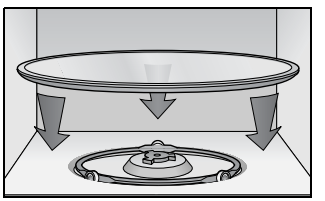
2 Open the oven door by pulling the handle at the top of the door.

3 Wipe the inside of the oven with a damp cloth.

4 Place the pre-assembled ring in the indentation in the center of the oven.

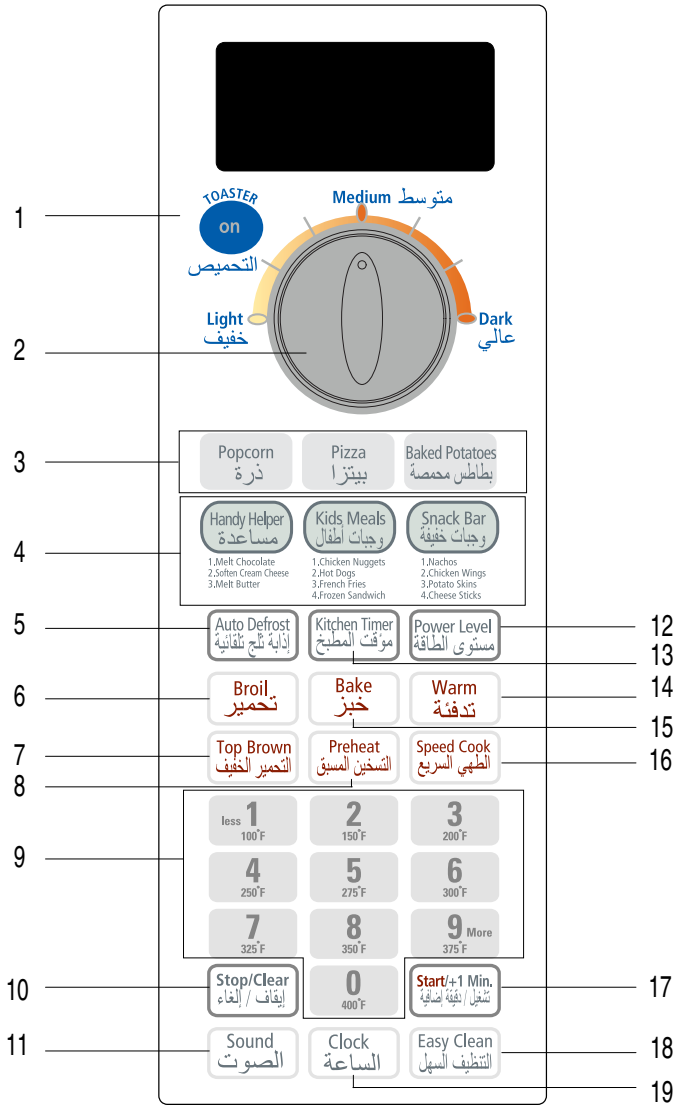


5 Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.



Your New Toast & Bake Microwave oven

Control Panel Buttons



1. **Toast On Button** p. 13
   Press to start toasting after setting Adjustment Knob.
2. **Toasting Adjustment Knob** p. 13
   Adjust to select darkness.
3. **Instant Cook Buttons** p. 8
   Instant microwave settings for frequently prepared foods.
4. **Handy Helper, Kids Meals, Snack Bar** p. 9
   Useful microwave menus to help prepare common recipe ingredients, popular snacks, and tasty entrées for kids.
5. **Auto Defrost** p. 11
   Quickly thaws frozen food automatically by weight.
6. **Broil** p. 16
   Broils meats and fish up to 45 minutes at 400 °F.
7. **Top Brown** p. 15
   Browns toppings, open-faced sandwiches, and more.
8. **Preheat** p. 13
   For better results, preheat to desired temperature before cooking.
9. **Number/Cooking Temperature Buttons**
   Sets Baking temperature, cooking time, amount, and power level.
10. **Stop/Clear** p. 8
    Stops oven and clears instructions.
11. **Sound** p. 17
    End Signal can be turned off and on.
12. **Power Level** p. 11
    Press to select power level for up to two (2) stages of microwave cooking.
13. **Kitchen Timer** p. 12
    Sets kitchen timer.
14. **Warm** p. 15
    Keeps food warm at 200 °F for up to one (1) hour.
15. **Bake** p. 14
    Bakes at up to 400 °F. Maximum baking time is 45 minutes.
16. **Speed Cook** p. 16
    This time-saving function cooks by combining both microwaving and heating.
17. **Start/ +1 Min** p. 10
    Press to start cooking. Adds one (1) minute while oven is operating.
18. **Easy Clean** p. 17
    Rotates side-located heaters into a horizontal position to ease cleaning the cavity interior.
19. **Clock** p. 7
    Sets current time.

Operation

Selecting the Display Weight

The first time you plug the power cord into an outlet, or after there has been an interruption in power, the display will show all indicators. At this point, you can select the weight system for the display. You can choose between pounds(LBS) or kilograms (KG). To do so you can choose between pounds(LBS) and kilograms(KG).

1 Press "**0**" immediately after plugging in your microwave. The display will show:

If the display does not shows "Kg", you will need to unplug the microwave and then plug it in again in order to change to the weight selection.

2 Press "**0**" repeatedly to select the weight system you wish to use:

When you have selected the weight system you want to use, press the **Stop/Clear** button to end this procedure.

Setting the Clock

1 Press the **Clock** Button. The display will show:

2 Use the Number buttons to enter the current time. You must press at least three numbers to set the clock. For example, if the current time is 5:00, enter 5,0,0.

3 Press the **Clock button** again. A colon will blink, indicating that the time is set.

*If there is a power interruption, you will need to reset the clock. You can check the current time while cooking is in progress by pressing the **Clock** button.*

Operation

Using the Stop/Clear Button

The **Stop/Clear** button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking: press **Stop/Clear** once. To restart, press **Start**.
- To stop cooking, erase instructions, and return the oven display to the time of day: Press **Stop/Clear** twice.
- To clear instructions you have just entered: press **Stop/Clear** once, then re-enter the instructions.
- To cancel a timer setting: press **Stop/Clear** once.
    - * **Upon completion of cooking operation, if the oven temperature has risen above 250°F, the fan will automatically continue running for 3 minutes. To stop the fan, press the Stop/Cancel key.**

Using the Instant Cook Buttons

1 Press the **Instant Cook** button corresponding to the food you are cooking (for example, **Popcorn**). The display shows the first serving size:

2 Press the button repeatedly to select the serving size you want. The display will cycle through all available serving sizes. Once you select the correct serving size, the microwave will begin cooking automatically.

Instant Cook Chart

Item	Weight	Remarks
Popcorn	3.0-3.5 oz 3.5 oz	• Use one microwave-only bag of popcorn. • Use caution when removing and opening hot bag from oven.
Pizza Reheat	1 Slice 2 Slice 3 Slice	• Put the pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. • Do not let slices overlap. Do not cover. • Before serving, let stand 1-2 min.
Baked Potatoes	1 EA 2 EA 3 EA 4 EA 5 EA 6 EA	• Prick each potato several times with fork. • Place on turntable in spoke-like fashion. • Remove from oven, wrap in foil and let stand 3-5 min.

Operation

Using the Handy Helper Button

1. Press the **Handy Helper** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Handy Helper** button repeatedly to select the item you want.(Refer to the **Handy Helper Chart** below)
2. Press the **Number** button to select the serving size you want. You can press the **1** or **2** button to select the serving size. Only “**1**” serving size is available for Soften Cream Cheese and Melt Chocolate items.(Refer to the **Handy Helper Chart** below for the serving)
3. Press the **Start** button to begin cooking.

Handy Helper Chart

Item	Code	Serving Size	Remarks
Melt Chocolate	A-1	2 squares or 1 cup chips	• Place chocolate chips or square in a microwave-safe dish. • Stir well at half time when the oven beeps, and re-start the oven.
Soften Cream Cheese	A-2	1 package (8 oz.)	• Unwrap cream cheese and place on microwave-safe dish. • Let stand 1-2minutes.
Melt Butter	A-3	1 stick (1/4 lb.) 2 sticks (1/2 lb.)	• Remove wrapping and cut butter in half vertically. • Place butter in dish, cover with wax paper. • Stir well after finishing and let stand 1-2 minutes.

Note:

Melt chocolate - Unless stirred at half time, the Chocolate keeps its shape even when heating time is over.

Using the Kids Meals Button

1. Press the **Kids Meals** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Kids Meals** button repeatedly to select the item you want.(Refer to the **Kids Meals Chart** below)
2. Press the **Number** button to select the serving size you want. You can press the **1** or **2** button to select the serving size. (Refer to the **Kids Meals Chart** below for the serving.)
3. Press the **Start** button to begin cooking.

Kids Meals Chart

Item	code	Serving Size/ Weight	Remarks
Chicken Nuggets	A-1	4-5 oz 6-7 oz	• Put a paper towel on top of plate and arrange nuggets in spoke fashion on paper towel. • Do not cover. Let stand 1 minute.
Hot Dogs	A-2	2 EA 4 EA	• Prick hot dogs, place on plate. When the oven beeps, add buns and re-start the oven.
French Fries	A-3	4-5 oz 6-7 oz	• Place 2 paper towels on plate and arrange french fries on towels, do not overlap. • Blot with additional paper towel after removal from oven.
Frozen Sandwich	A-4	1 EA 2 EA	• Place frozen sandwich in susceptor "sleeve" (which is in package) and put on plate.

Note

Hot Dogs - For the best texture, buns should be added to hot dogs when the oven beeps.

Operation

Using the Snack Bar Button

1. Press the **Snack Bar** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Snack Bar** button repeatedly to select the item you want.(Refer to the **Snack Bar Chart** below)
2. Press the **Number** button to select the serving size you want. You can press the **1** or **2** button to select the serving size. Only the **1** serving size is available for Nachos. (Refer to the **Snack Bar Chart** below for the serving)
3. Press **Start** button to begin cooking.

Snack Bar Chart

Item	code	Serving Size/ Weight	Remarks
Nachos	A-1	1 serving	• Place tortilla chips on plate without overlapping. • Sprinkle evenly with cheese. • Contents : -2 cups tortilla chips -1/3 cup grated cheese
Chicken Wings	A-2	5-6 oz 7-8 oz	• Use pre-cooked, refrigerated chicken wings. • Place chicken wings around plate in spoke fashion and cover with wax paper.
Potato Skins	A-3	1cooked potato 2 cooked potatoes	• Cut cooked potato into 4 even wedges. Scoop or cut out potato flesh, leaving about 1/4" of skin. • Place skins in spoke fashion around plate. • Sprinkle with bacon, onions and cheese. Do not cover.
Cheese Sticks	A-4	5-6 pcs 7-10 pcs	• Place cheese sticks on plate in spoke fashion. • Do not cover.

Using the Start/+1 Min. Button

This button offers a convenient way to heat food in one-minute increments at the High power level.

1 Press the **Start/+1 Min.** button once for each minute you wish to cook the food. For example, press it twice for two minutes. The time will display, and the oven starts automatically.

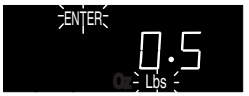
Add minutes to a program in progress by pressing the **Start/+1 Min.** *button for each minute you want to add.*

Operation

Defrosting Automatically

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

1 Press the **Auto Defrost** button. The display shows “0.5 lbs.”(0.2Kg if you have set your oven for metric measure). (“ENTER” and “Lbs” will flash)..



2 To set the weight of your food, press the **Auto Defrost** button repeatedly. This increases the weight by 0.5 lb increments, up to 6.0 lbs.(The Auto Defrost button will increase the weight by 0.2Kg up to 2.6kg if you are using metric measurement).

You can also use the number buttons to enter the weight of the food directly.

The oven calculates the defrosting time and starts automatically. Twice during defrosting, the oven will beep to let you know to turn the food over.

3 Press the **Stop/Clear** button, open the oven door, and turn the food over.

4 Press the **Start** button to resume defrosting.

- ***See Page 20 for the Auto Defrosting Guide.***

Setting Cooking Times & Power Levels

Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The power level button lets you control the heating intensity from Warm(1) to High(0).

One-stage Microwave Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **Power Level** button.

1 Use the **Number** buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. **For example, to set 20 minutes, enter 2, 0, 0, 0.**

2 If you want to set the power level to something other than High, press the **Power Level** button, then use the **Number** buttons to enter a power level.

Power Levels:

1 = PL:10(Warm)	6 = PL:60(Simmer)
2 = PL:20(Low)	7 = PL:70(Medium high)
3 = PL:30(Defrost)	8 = PL:80(Reheat)
4 = PL:40(Medium low)	9 = PL:90(Sauté)
5 = PL:50(Medium)	0 = PL:Hi(High)

3 Press the **Start** button to begin cooking. If you want to change the power level, press **Stop/Clear** before you press **Start**, and re-enter all of the instructions.

Setting Cooking Times & Power Levels, continued

Some recipes require different stages of cooking at different temperatures. You can set up to two(2) stages of cooking when microwaving.

Multi-stage Cooking

1 Follow steps 1 and 2 in the “One-Stage Cooking” section on the previous page.

When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.

To set the power Level at High for a stage of cooking, press the **Power Level** button twice.

2 Use the number buttons to set a second cooking time.

3 Press the **Power Level** button, then use the number buttons to set the power level of the second stage of cooking.

4 Press **Start** to begin cooking.

You can check the Power Level while cooking is in progress by pressing the **Power Level** button.

Using the Kitchen Timer

1 Press the **Kitchen Timer** button.

2 Use the **Number** buttons to set the length of time you want the timer to run.(max. time 99 min. 99 sec.)

(If you do not press the **Start** button, after 5 seconds, the “**Start**“ indicator will blink.)

3 Press **Start** to begin Kitchen Timer

4 The display counts down and beeps when the time has elapsed. After preheating, press the Stop/Clear button before baking.

Note*: The microwave does not turn on when the Kitchen timer is used.*

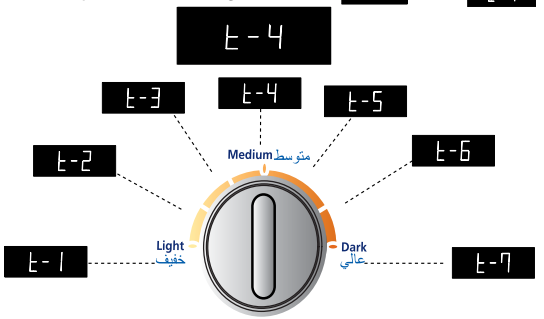
Operation

Toaster

1 Place the food on the wire rack. Then place wire rack with food on the top shelf of the oven. Place the crumb tray on the bottom shelf.

2 Set the **Toasting Adjustment Knob** to the desired position.

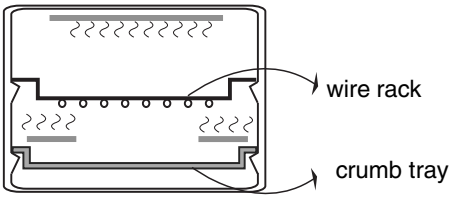
The display will be changed from " t-1 " to " t-7 ".



3 Press the **Toast On Button** to begin toasting.

* **Upper Heater and Lower Heater operate simultaneously.**

(If you want to clear the operation, press the **Stop/Clear** button twice.)



* **This oven will toast up to 4 slices of bread.**

Preheat

Some recipes may call for preheating the oven before cooking. To preheat the oven,

1 Press the **Preheat** button.

2 Use the **Number** buttons to set a **Temp** up to 400 °F.

(If you do not press the **Start** button,after 5 seconds, the "**Start**" indicator will blink.)

(The temperature choices are located on the number buttons.)

3 Press the **Start/+1 Min** button.

4 After preheating, press the **Stop/Clear** button before baking.

* **The Upper Heater and Lower Heater operate simultaneously.**
* **The desired temperature will be maintained for 10 minutes; it is then switched off automatically.**

Operation

Baking

You can bake in your Samsung Toast & Bake Microwave oven. Baking uses all coils (Upper, Lower) to cook and brown the food. When baking, place the food on the crumb tray and preheat before cooking.

When the top & bottom heaters reach the selected temperature, the heaters will cycle on and off for even heating.

1 Press the **Bake** Button.

2 To set the cooking temperature, press the **Number** buttons. Your oven can Bake at temperatures up to 400°F. To maintain a constant temperature, the oven door should be kept closed as much as possible while cooking.

3 Press the **Bake** button again.

4 Use the Number buttons to set a cooking time. (max. time 45 min.)

(If you do not press the **Start** button,after 5 seconds, the "**Start**" indicator will blink.)

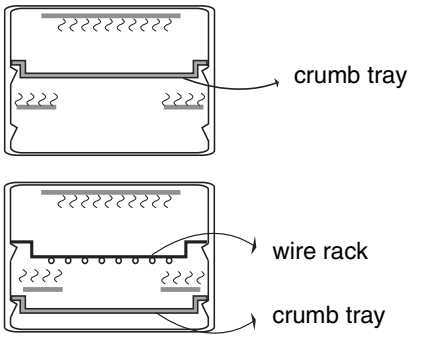
5 Press the **Start/+1 Min** button to start.Press the **Start/+1 Min** button again for additional Baking time, if desired.

* **The Upper Heater and Lower Heater operate simultaneously.**

If you want to clear the function, press the **Stop/Clear** button twice

To pause the function, press the **Stop/Clear** button once.

To resume cooking. Press **Start**.



- **During baking, the food may rise, becoming too close to the heaters, which may cause the food to overcook or burn.**
- **Baking larger dense food items, such as cakes or brownies, is not recommended in this oven.**
- **For best results when baking, try to place the food toward the center of the crumb tray.**

Operation

Warming

You can keep food warm for up to one hour.

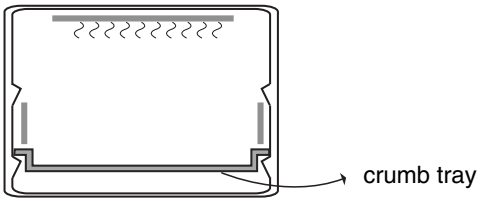
1 Press the **Warm** button.

2 Use the **Number** buttons to set a warming time.
(max. time 60 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.

* **The Upper Heater operates only.**
* **The Upper Heater will cycle on and off to keep food warm.**



Top Browning

You can Top Brown in your Samsung Toast & Bake Microwave Oven. The upper heater is used to evenly brown open-faced sandwiches, cheese toppings, and hor d' ouevres.

1 Press the **Top Brown** button.

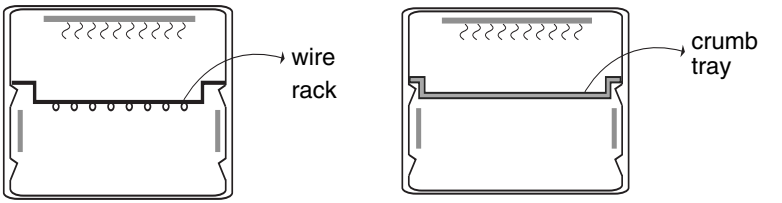
2 Use the **Number** buttons to set a cooking time.
(max. time 45 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.

* **The Upper Heater operates only.**

or



Operation

Broiling

You can broil in your Samsung Toast & Bake Microwave oven. Broiling uses heating coils to cook and brown the food. When broiling, use the **Crumb Tray** and **Wire Rack** together.

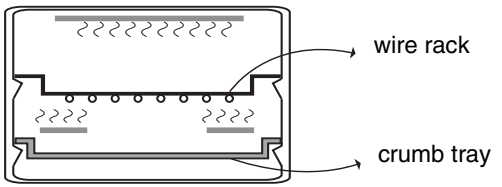
1 Press the **Broil** button .

2 Use the **Number** buttons to set a cooking time.
(max. time 45 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start** button to begin broiling.

* **The Upper Heater and Lower Heater operate simultaneously.**



Speed Cooking

The speed cooking feature allows you to cycle automatically between microwave and heater cooking for food that is moist as well as crisp and brown. Speed Cook 3 is ideal for large foods that require a long cooking time when prepared in a conventional oven, such as casseroles.

To use speed cooking,

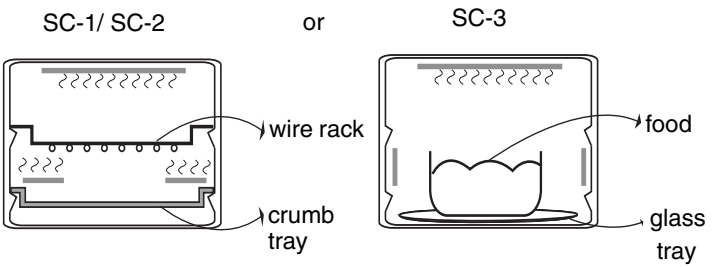
1 Press the **Speed Cook** button repeatedly to select the speed cook mode you want.

(SC-1 => SC-2 => SC-3)

2 Use the Number buttons to set a cooking time.
(max. time 60 min. for all modes)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.



- For menu recommendations using this time-saving feature, please refer to pages 26~29, **Guide for Cooking with Heater**.

Operation

Switching the Beep Sound On/Off

You can switch the Beep Sound off whenever you want.

1 Press the **Sound** button. The display shows “ON”.(“START” will flash)

2 Press the **Sound** button again to turn the volume off. The display shows:”OFF”.(“START” will flash)

3 Press the **Start/+1 Min** button.

The display returns to the time of day or “ :0 “.

Using the More/Less Buttons

The **More/Less** buttons allow you to adjust pre-set cooking times.
Use the **More/Less** button only after you have already begun cooking.
The **More/Less** feature cannot be used with the **Auto Defrost** button.

1 To ADD more time to an automatic cooking procedure: Press the **More**(9) button.

2 To REDUCE the time of an automatic cooking procedure: Press the **Less**(1) button.

*If you wish to increase/decrease in the **Time Cook** mode in 10 sec intervals(10, 20, 30...) press the More(9) or Less(1) button.*

Using the Easy Clean Button

This function rotates the lower Heaters for convenient inside cleaning.

1 Press the **Easy Clean** button.

Lower Heaters rotate into a horizontal position.

2 After cleaning, repeat step 1 above or press **Stop/Clear** button.

* **Operates only when door is opened.**

Demonstration Mode

You can use the Demonstration Mode to see how your oven operates without oven heating.

1 Hold the “**0**” button and then press the “**1**” button.

To turn demo mode off, repeat step 1 above.

Setting the Child Protection Lock

You can lock your microwave oven so it can not be used by unsupervised children.

1 Hold the “**0**” button and then press the “**2**” button.

At this point, the microwave oven can not be used until it is unlocked. To unlock it, repeat step 1 above.

Cooking Instructions

Cooking Utensils

Recommended Use for microwave functions

- **Glass and glass-ceramic bowls and dishes :** Use for heating or cooking.
- **Microwave browning dish :** Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap :** Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper :** Use as a cover to prevent spattering.
- **Paper towels and napkins :** Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups :** Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers :** Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- **Aluminum foil :** Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware :** Use these if they are labeled “Microwave Safe.” If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic :** Use only if labeled “Microwave Safe.” Other plastics can melt.
- **Straw, wicker, and wood :** Use only for short-term heating, as they can be flammable.

Not Recommended

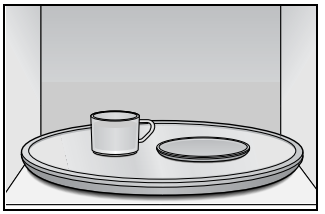
- **Glass jars and bottles :** Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags :** These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups :** These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers :** Containers such as margarine tubs can melt in the microwave.
- **Metal utensils :** These can damage your oven. Remove all metal before cooking.

Cooking Instructions

Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1 Fill a glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2 Press the Start +1 min. button once to heat them for one minute at High power.

The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Cooking Techniques

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

- Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

- Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

Cooking Instructions

General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

General Tips for the Heater Features

- Many foods, such as convenience foods, can be successfully prepared in the Toast & Bake Microwave Oven. Please follow the manufacturer's package directions carefully for best results.
- Please check your food before the time is up. You may need to adjust the time for best results or personal preference.
- During baking, the food may rise becoming too close to the heaters, which may cause the food to overcook or burn.
- Baking larger dense food items, such as cakes or brownies, is not recommended in this oven.
- For best results when baking, try to place the food toward the center of the crumb tray.
- Some package directions call for temperatures above 400 °F (425 °F, 450 °F, etc). Set the temperature to 400 °F and add an additional 2 - 6 minutes.
- When heating frozen dinners or frozen entrees, Speed Cook #3 or only microwaving is recommended.

Guide for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time /Power Level	Directions
Roast Beef Boneless Up to 4 lbs.	Cooking Time: 8-11 min. / lb. for 115° F - Rare 9-13 min. / lb. for 120° F - Medium 10-15 min. / lb. for 145° F - Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	Cooking Time 11-15 min. / lb. for 160° F Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 10 min.
Bacon 2-6 slices	Cooking Time: 2 slices: 1- 1 ¾ min. 4 slices: 3- 3 ½ min. 6 slices: 4 ½-5 ½ min. Power Level: High(0).	Arrange slices on roasting rack or a dish lined with paper-towel. Cover with paper towel. Microwave until crisp.

Cooking Instructions

Guide for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time /Power Level	Directions
Whole Chicken Up to 4 lbs.	Cooking Time: 5-8 min. / lb. 170° -180°F Power Level: Medium High(7)	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 1½ lbs	Cooking Time 5-8 min. / lb. 180°F dark meat 170°F light meat Power Level: Medium High(7)	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

Guide for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- To avoid overcooking fish, check it at minimum cooking time.

Food	Cook Time /Power Level	Directions
Steaks Up to 1.5 lbs.	*Cooking Time:* 6-10 min. / lb. Power Level: Medium High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Fillets Up to 1.5 lbs.	*Cooking Time:* 3-7 min. / lb. Power Level: Medium High(7)	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 1 lbs.	*Cooking Time:* 3-5 ½ min. / lb. Power Level: Medium High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

Cooking Instructions

Guide for Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-boiled eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

Guide for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over at half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish with the heads toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

Auto Defrosting Guide

- Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	2.5-5.0 lbs.	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.
Steaks, Chops, Fish	0.5-3.0 lbs.	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	0.5-3.0 lbs.	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5–10 minutes.
Whole Chicken	2.5-6.0 lbs.	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30–60 minutes in the refrigerator.
Chicken Pieces	0.5-2.0 lbs.	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

Notes

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing.

Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

Cooking Instructions

Recipes

Beef Stroganoff

Ingredients:

1 ½ poundsBeef, cubed (top round)
1 cupFlour, all purpose
1 smallOnion, yellow (diced)
3 tablespoonsOlive Oil
½ cupPasta Sauce
1 can (14 ounces)Beef Broth
2 tablespoonsParsley, dried
1 cupSour Cream
To tasteSalt
To tastePepper

Method of Preparation:

Coat beef cubes with flour and set aside.

In a 5 quart microwave safe casserole dish, mix the onions and oil together and microwave for 5 minutes on high (100% power level), until onions are translucent. Add beef and cook for 8 minutes on high (100% power level) stirring once.

Stir in sauce, parsley and broth. Heat for 1 hour and 5 minutes at 50% power level, stirring occasionally.

Remove from oven and stir in the sour cream. Add salt and pepper to taste.

Makes about 4 servings.

Tortellini Salad

Ingredients:

6 cupsWater
1 poundCheese tortellini, fresh
5 cupsBroccoli florets
3 tablespoonsOlive Oil
1 tablespoonRed wine vinegar
1 teaspoonItalian Seasoning, dried
To tasteSalt
To tastePepper

Method of Preparation:

Place 6 cups of water in a 3 quart microwave safe casserole dish and heat for 10 minutes on high (100% power level). Add tortellini and heat for an additional 3 minutes. Remove from oven, strain then cool with cold water. Place in refrigerator until needed.

Put the broccoli in a microwave safe bowl, add 2 tablespoons of water, cover and heat for 2 minutes and 30 seconds on high (100% power level). Remove from oven and cool with cold water.

In a large bowl mix together the tortellini, broccoli, olive oil, red wine vinegar, Italian seasonings, salt and pepper. Refrigerate for at least 3 hours.

Makes about 5 servings.

Cooking Instructions

Recipes

Garlic and Rosemary Potatoes

Ingredients:

1½ poundsRed bliss potatoes (1 inch cubes))
4 clovesGarlic, fresh, minced
1 tablespoonRosemary, dried
1 tablespoonParsley, dried
2 tablespoonsOlive oil
To tasteSalt
To tastePepper

Method of Preparation:

Preheat oven to 400° F.

Cut potatoes into 1 inch cubes and place in a mixing bowl. Add to the potatoes garlic, rosemary, parsley and olive oil and mix well.

Place potatoes on a greased crumb tray then on top shelf of oven. Bake for 20 minutes at 400°F, stirring occasionally during cooking. Add salt and pepper to taste.

Makes about 4 servings.

Chicken with Vegetable Sauce

Ingredients:

4 largeChicken breasts, boneless
2 tablespoonsOlive oil
1 smallOnion, yellow, large dice
2 clovesGarlic, fresh, minced
1 smallRed pepper, large dice
1 smallGreen pepper, large dice
1 pintCherry tomatoes, cut in half
1 cupPasta sauce (jar)
1 teaspoonItalian Seasoning, dried
To tasteSalt
To tastePepper

Method of Preparation:

In a 3 quart microwave safe casserole dish, add the olive oil and onion then heat on high (100% power level) for 5 minutes. Remove and set aside.

Remove excess fat from chicken then place on wire rack (make sure the thicker areas of the chicken are towards the center of the rack) then on top shelf of oven. Place the crumb tray on the bottom shelf of the oven (to catch fat drippings).

Broil for 20 minutes (internal temperature must reach 170°F and juices run clear).

While chicken is cooking, add to the onion mixture, garlic, peppers, tomatoes, pasta sauce and Italian seasonings. When chicken has finished cooking heat the vegetable mixture for 5 minutes using the speed cook #3 option.

Place chicken on platter and spoon vegetable mixture on top.

Makes about 4 servings.

Cooking Instructions

Guide for Cooking with Heater

Desserts

Food	Cooking Mode	Cooking Time	Recommendations
Chocolate Chip Cookies	Bake	10-12 minutes	Follow package directions for temperature and preparation. Place 9 cookies on the crumb tray about 1 to 2 inches apart. Turn the crumb tray around 3 minutes before cooking time is up.
Sugar Cookies	Bake	10-12 minutes	Follow package directions for temperature and preparation. Place 9 cookies on the crumb tray about 1 to 2 inches apart. Turn the crumb tray around 3 minutes before cooking time is up.

Dinners

Food	Cooking Mode	Cooking Time	Recommendations
Complete Dinners	Speed Cook #3	26-30 minutes	Follow package directions for temperature and preparation. Place on turntable. Speed cook #3 for 26 - 30 minutes. Bake 400 °F for 6 minutes.
Incomplete Dinners (need to add meat)	Speed Cook #3	25-35 minutes	Prepare in a 2.5 qt shallow casserole dish. Following package preparation directions, place on turntable. Speed cook #3 for 25-35 minutes or until thoroughly cooked.

Cooking Instructions

Guide for Cooking with Heater

Appetizers & Snacks

Food	Cooking Mode	Cooking Time	Recommendations
Cheese Sticks	Bake (400 °F)	9-11 minutes	Preheat the oven to 400 °F. Arrange cheese sticks towards the center of the crumb tray. Place on top shelf.
Chicken Nuggets & Tenders	Bake (400 °F)	14-16 minutes	Preheat oven to 400 °F. Arrange the pieces towards the center of the crumb tray. Place on top shelf.
Fish Sticks	Bake (400 °F)	18-20 minutes	Preheat oven to 400 °F. Arrange the fish sticks towards the center of the crumb tray. Place on top shelf.
Onion Rings	Bake (400 °F)	21-24 minutes	Preheat oven to 400 °F. Arrange the onion rings in a single layer on the crumb tray. Place on top shelf. Turn onion rings over 6 minutes before the cooking time is up.
French Fries	Bake (400 °F)	20-23 minutes	Preheat oven to 400 °F. Arrange the fries in a single layer on the crumb tray. Place on top shelf.
Other Appetizers & Snacks	Bake (400 °F)	12-15 minutes	Preheat oven to 400 °F. Arrange the appetizers in a single layer toward the center of the crumb tray. Place on top shelf. If the crumb tray is completely full with appetizers, we recommend turning the crumb tray around 6 minutes before the cooking time is up.
Pizza	Bake (400 °F)	Small:10 - 14 minutes Large:19 - 22 minutes	***Small Pizza*** - Preheat oven to 400 °F. Place pizza in center of wire rack on top shelf. Place crumb tray on bottom shelf. For Speed Cooking the pizza, follow the above steps (but do not preheat oven). Press Speed Cook #1 and enter 7 minutes, then Start. Pizza with toppings may require more time. ***Large Pizza*** - Preheat oven to 400 °F. Place pizza in center of wire rack on top shelf. Place crumb tray on bottom shelf. Turn Pizza ½ turn with 6 minutes before the cooking time is up. Pizza with toppings may require more time.
Buffalo Chicken Wings	Bake (400 °F)	17-21 minutes	Preheat oven to 400 °F. Arrange the wings in a single layer toward the center of the crumb tray. Place on top shelf.

Note:

All Appetizers & Snacks are frozen.

Cooking Instructions

Breakfast Foods

Frozen Items	Cooking Mode	Cooking time	Recommendations
Waffles	Toast	4 each t-7 2 each t-6	Place waffles in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
Toaster Items	Toast	4 each t-6 2 each t-6	Place toaster items in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
French Toast	Toast	4 each t-7 2 each t-6	Place French Toast in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
French Toast Sticks	Bake at 400 °F 5 ~ 10 pieces	12 - 14 minutes	Preheat the oven to 400 °F. Arrange the French Toast Sticks towards the center of the crumb tray. Place on top shelf.
Sausage Links	Bake 400 °F	10 - 12 minutes	Preheat the oven to 400 °F. Arrange the sausages towards the center of the crumb tray. Place on top shelf.
Biscuits	Bake (follow package directions for temperatures)	Large :12 minutes Medium:9 minutes 30 seconds Small :8 minutes	Preheat oven. Place the biscuits ½ to 1 inch apart from each other towards center of crumb tray. For the large biscuits we recommend turning the tray around 5 minutes before cooking time is up.
Croissants	Bake (follow package directions for temperatures)	Large:15 minutes Small:11 minutes	Preheat oven. Place the croissants ½ to 1 inch apart from each other towards center of crumb tray. Turn the tray around 5 minutes before cooking time is up.

Note :

Cooking Instructions

Meats

Food	Cooking Mode	Cooking Time	Recommendations
Whole Chicken (up to 4 lbs.)	Speed Cook #3	14-17 minutes/lb.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish. Cover tips of wings and drumsticks with small pieces of aluminum foil to prevent overcooking those areas. Cook chicken until juice runs clear, meat near the bone is no longer pink, and correct temperature is reached: 180 °F (dark meat),170 °F (light meat)
Chicken Pieces (up to 1 ½ lbs., drum sticks & thighs)	Speed Cook #2	9-11 minutes/lb.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish and set at the center of the wire rack, top shelf. Cook chicken until juice runs clear, meat near the bone is no longer pink, and correct temperature is reached: 180 °F (dark meat),170 °F (light meat)
Chicken Breasts (boneless, up to 1 ½ lbs.)	Speed Cook #2	9-11 minutes/lb.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish and set at the center of the wire rack, top shelf. Cook chicken until juice runs clear, and correct internal temperature is reached (170 °F).
Pork Chops (thin cut, up to 1 lb.)	Broil	14-18 minutes	Arrange the pieces towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Cook pork until correct internal temperature is reached (170 °F).
Seafood Steaks (up to 1 lb.)	Broil	10-17 minutes	Arrange the steaks towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Thicker steaks may need additional time.
Seafood Filets (up to 1 lb.)	Broil	8-12 minutes	Arrange the filets towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Thicker filets may need additional time.
Shrimp (up to 1 lb.)	Broil	8-10 minutes	Arrange the shrimp towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Larger shrimp may need additional time.
Hamburger (5 oz patties)	Broil	15 - 17 minutes per 1-¼ pounds	Arrange hamburgers torwards the center of the wire rack. Place on top shelf of oven. Put crumb tray on bottom shelf to collect drippings. Cook hamburgers to an internal temperature of 160 °F.
Roast(beef) (up to 4 lb)	Speed Cook #3	14-17 min/lb.	Place beef in a microwave-safe shallow casserole dish. Place the casserole dish at the center of the turntable. Speed cook #3 for 14 - 17 min/lb, or until thoroughly cooked.
Frozen Veggie Burgers	Broil	2 ea, 12 - 14 min 4 ea, 14 - 18 min	Arrange burgers torwards the center of the wire rack. Place on top shelf of oven. Put crumb tray on bottom shelf to collect drippings.

Appendix

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing or other material or other material is stuck to the door seal.
- Check for door damage.
- Press **Cancel** twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 15 or 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Note :

- ***If the oven is set more than 25 minutes at 80, 90 or 100 percent power level, after the first 25 minutes the power level will automatically adjust itself to 70 percent power to avoid overcooking.***

Appendix

Care and Cleaning

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

Specifications

Model Number	MT1088SB-B
Oven Cavity	1.0cuft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	127 VAC, 60 Hz
Power Output	1000 Watts(MWO)
Power Consumption	1700 Watts(MWO) 2000 Watts (Heater)
Outside Dimensions	$20^{51/64"}$(W) X $13^{49/64"}$(H) X $19^{33/64"}$(D)
Oven Cavity Dimensions	$13^{17/32"}$(W) X $9^{7/16"}$(H) X $13^{9/16"}$(D)
Net/Gross Weight	44/51 lbs

Quick Reference

Feature	Operation
Set Clock	**1.** Press **CLOCK**. **2.** Use **Number** buttons to enter time. **3.** Press **CLOCK** again.
One Stage Cooking	**1.** Use **Number** buttons to set cooking time. **2.** Set power level or leave at high. **3.** Press **START**.
One Minute+ Cooking	**1.** Press the **Start/ +1 min**. button once for each minute of cooking. **2.** The time will display and the oven will start.
Instant Cook Buttons	**1.** Press button that corresponds to the food you are cooking (for example, **POPCORN**). **2.** Press the button repeatedly to select serving size.
Auto Defrost	**1.** Press **AUTO DEFROST**. **2.** Enter weight of food by pressing **AUTO DEFROST** button repeatedly or using the **Number** buttons. **3.** When the oven beep and turn food over. Press **START** to resume defrosting cycle.
Set Cooking Time and Power Levels	**1.** Use **Number** buttons to set cooking time. **2.** To set power level at other than HIGH, press **POWER LEVEL** and use the **Number** buttons to enter the power level. **3.** Press **START** to begin cooking.
Handy Helper, Kids Meals, Snack Bar	**1.** Press **HANDY HELPER**(KIDS MEALS, SNACK BAR) repeatedly to select type of dish to reheat. **2.** You can press the **1** or **2** button to select the serving size. **3.** Press **START** button to begin cooking.
Broil	**1.** Press **BROIL.** **2.** Use the **Number** buttons to set cooking time. **3.** Press **START**.

Feature	Operation
Bake	**1.** Press **BAKE**. **2.** To set the cooking temperature, press the **Number** buttons. **3.** Press **BAKE** again. **4.** Use the **Number** buttons to set a cooking time. **5.** Press **START**.
Warm	**1.** Press **WARM**. **2.** Use the **Number** buttons to set a warming time. **3.** Press **START**.
Top Brown	**1.** Press **TOP BROWN**. **2.** Use the **Number** buttons to set a cooking time. **3.** Press **START**.
Preheat	**1.** Press **PREHEAT**. **2.** To set the **PREHEAT** temperature, press the **Number** buttons. **3.** Press **START**.
Speed Cook (SC-1, SC-2, SC-3)	**1.** Press the **SPEED COOK** button repeatedly to select the speed cook mode you want. **2.** Use the **Number** buttons to set a cooking time. **3.** Press **START**.
Easy Clean	**1.** Press **EASY CLEAN**. **2.** After cleaning, repeat step 1 above or press **STOP/ CLEAR** button.

Note

Note

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